



FOOD ESTABLISHMENT INSPECTION REPORT

Roadhouse Grille
13 Cross Rd
Uxbridge, MA

| Inspection Number | Date | Time In/Out | Inspection Type | Client Type | | Inspector | | |
|-------------------|---------|----------------------|-----------------|-------------|----------|-----------|------|--------|
| 803D4 | 7/21/21 | 10:40 AM 11:14 AM | Routine | Restaurant | | D.Legere | | |
| Permit Number | Risk | Variance | Rating | Score | Priority | Pf | Core | Repeat |
| | | | Excellent | 96 | 0 | 1 | 2 | |

Foodborne Illness Risk Factors and Public Health Interventions

IN = in compliance OUT = out of compliance N/O = not observed N/A = not applicable COS = corrected on-site during inspection

Repeat Violations Highlighted in Yellow

| Supervision | | | | | | Protection from Contamination (Cont'd) | | | | | |
|---|----|-----|----|----|-----|---|----|-----|----|----|-----|
| 1. PIC present, demonstrates knowledge, and performs duties | IN | OUT | NA | NO | COS | 15. Food separated and protected | IN | OUT | NA | NO | COS |
| 2. Certified Food Protection Manager | IN | OUT | NA | NO | COS | 16. Food-contact surfaces; cleaned & sanitized | IN | OUT | NA | NO | COS |
| Employee Health | | | | | | Time/Temperature Control for Safety | | | | | |
| 3. Management, food employee and conditional employee knowledge, responsibilities and reporting | IN | OUT | NA | NO | COS | 17. Proper disposition of returned, previously served, reconditioned & unsafe foods | IN | OUT | NA | NO | COS |
| 4. Proper use of restriction and exclusion | IN | OUT | NA | NO | COS | 18. Proper cooking time & temperatures | IN | OUT | NA | NO | COS |
| 5. Procedures for responding to vomiting and diarrheal events | IN | OUT | NA | NO | COS | 19. Proper reheating procedures for hot holding | IN | OUT | NA | NO | COS |
| Good Hygienic Practices | | | | | | 20. Proper cooling time and temperature | IN | OUT | NA | NO | COS |
| 6. Proper eating, tasting, drinking, or tobacco use | IN | OUT | NA | NO | COS | 21. Proper hot holding temperatures | IN | OUT | NA | NO | COS |
| 7. No discharge from eyes, nose, and mouth | IN | OUT | NA | NO | COS | 22. Proper cold holding temperatures | IN | OUT | NA | NO | COS |
| Preventing Contamination by Hands | | | | | | 23. Proper date marking and disposition | IN | OUT | NA | NO | COS |
| 8. Hands clean & properly washed | IN | OUT | NA | NO | COS | 24. Time as a Public Health Control; procedures & records | IN | OUT | NA | NO | COS |
| 9. No bare hand contact with RTE food or a pre-approved alternative procedure properly allowed | IN | OUT | NA | NO | COS | Consumer Advisory | | | | | |
| 10. Adequate handwashing sinks supplied and accessible | IN | OUT | NA | NO | COS | 25. Consumer advisory provided for raw/undercooked food | IN | OUT | NA | NO | COS |
| Approved Source | | | | | | Highly Susceptible Populations | | | | | |
| 11. Food obtained from approved source | IN | OUT | NA | NO | COS | 26. Pasteurized foods used; prohibited foods not offered | IN | OUT | NA | NO | COS |
| 12. Food received at proper temperature | IN | OUT | NA | NO | COS | Food/Color Additives and Toxic Substances | | | | | |
| 13. Food in good condition, safe & unadulterated | IN | OUT | NA | NO | COS | 27. Food additives: approved & properly used | IN | OUT | NA | NO | COS |
| 14. Required records available: shellstock tags, parasite destruction, | IN | OUT | NA | NO | COS | 28. Toxic substances properly identified, stored & used | IN | OUT | NA | NO | COS |
| Repeat Violations Highlighted in Yellow | | | | | | Conformance with Approved Procedures | | | | | |
| | | | | | | 29. Compliance with variance/specialized process/HACCP | IN | OUT | NA | NO | COS |

Good Retail Practices

| Safe Food and Water | IN | OUT | NA | N/O | COS | Proper Use of Utensils | IN | OUT | NA | N/O | COS |
|--|-------------------------------------|-------------------------------------|--------------------------|--------------------------|--------------------------|--|-------------------------------------|-------------------------------------|--------------------------|--------------------------|--------------------------|
| 30. Pasteurized eggs used where required | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | 43. In-use utensils: properly stored | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 31. Water & ice from approved source | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | 44. Utensils, equip. & linens: property stored, dried & handled | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 32. Variance obtained for specialized processing methods | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | 45. Single-use/single-service articles: properly stored & used | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Food Temperature Control | IN | OUT | NA | N/O | COS | 46. Gloves used properly | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 33. Proper cooling methods used; adequate equip. for temp. control | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | Utensils, Equipment and Vending | IN | OUT | NA | N/O | COS |
| 34. Plant food properly cooked for hot holding | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | 47. All contact surfaces cleanable, properly designed, constructed, & used | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 35. Approved thawing methods used | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | 48. Warewashing facilities: installed, maintained & used; test strips | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 36. Thermometers provided & accurate | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | 49. Non-food contact surfaces clean | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Food Identification | IN | OUT | NA | N/O | COS | Physical Facilities | IN | OUT | NA | N/O | COS |
| 37. Food properly labeled; original container | 1 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | 50. Hot & cold water available; adequate pressure | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| Prevention of Food Contamination | IN | OUT | NA | N/O | COS | 51. Plumbing installed; proper backflow devices | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 38. Insects, rodents & animals not present | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | 52. Sewage & waste water properly disposed | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 39. Contamination prevented in prep, storage & display | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | 53. Toilet facilities: properly constructed, supplied, & cleaned | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 40. Personal cleanliness | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | 54. Garbage & refuse properly disposed; facilities maintained | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 41. Wiping cloths; properly used & stored | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | 55. Physical facilities installed, maintained & clean | 1 | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 42. Washing fruits & vegetables | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | 56. Adequate ventilation & lighting; designated areas use | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| | | | | | | 60. 105 CMR 590 violations / local regulations | <input checked="" type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |

Official Order for Correction: Based on an inspection today, the items marked "OUT" indicated violations of 105 CMR 590.000 and applicable sections of the 2013 FDA Food Code. This report, when signed below by a Board of Health member or its agent constitutes an order of the Board of Health. Failure to correct violations cited in this report may result in suspension or revocation of the food establishment permit and cessation of food establishment operations. If you are subject to a notice of suspension, revocation, or non-renewal pursuant to 105 CMR 590.000 you may request a hearing before the board of health in accordance with 105 CMR 590.015(B).

D. Legere

Follow Up Required: ☐ Y Follow Up Date: _____

Time / Temperature Control for Safety

Roadhouse Grille
13 Cross Rd
Uxbridge, MA

Inspection Number
803D4

Date
7/21/21

Time In/Out
10:40 AM
11:14 AM

Inspector
D.Legere

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Date marking and disposition

23 3-501.17 (A)(C) Date Marking RTE Foods - On Premises Prep - Kitchen -

Pf All food out of original packaging must be labeled and dated. *Code: Refrigerated, RTE/TCS food prepared and held refrigerated for more than 24 hours in a food establishment shall be clearly marked at the time of preparation to indicate the date by which the food shall be consumed, sold or discarded when held at a temperature of 41°F or less for a maximum of 7 days. The day of preparation shall be counted as Day 1. A refrigerated, RTE/TCS food ingredient or a portion of a refrigerated, RTE/TCS food that is subsequently combined with additional ingredients or portions of food shall retain the date marking of the earliest-prepared or first-prepared ingredient.*



Food Identification

Food properly labeled; original container

37 3-302.12 Food Storage Containers Identified/Common Name - Kitchen -

C All food out of original packaging must be labeled *Code: Except for containers holding food that can be readily and unmistakably recognized such as dry pasta, working containers holding food or food ingredients that are removed from their original packages for use in the food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the food.*



Roadhouse Grille
13 Cross Rd
Uxbridge, MA

Inspection Number
803D4

Date
7/21/21

Time In/Out
10:40 AM
11:14 AM

Inspector
D.Legere

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Physical Facilities

Physical Facilities installed, maintained & cleaned

55 6-201.13 Junctures Coved/Enclosed/Sealed - Kitchen -

C Floor is scheduled to be repainted next weekend Code:
In food establishments in which cleaning methods other than water flushing are used for cleaning floors, the floor and wall junctures shall be coved and closed to no larger than one thirty-second inch. Establishments using water flushing methods for cleaning shall have drains and be graded to drain, and the floor and wall junctures shall be coved and sealed.



Temperatures

| Area | Equipment | Product | Notes | Temps |
|---------|-----------------------|-----------------|-------|-------|
| Kitchen | Reach in | Soda | | 41 °F |
| Kitchen | Freezer | Chicken tenders | | 16 °F |
| Kitchen | Freezer | Onion rings | | -3 °F |
| Kitchen | Chest cooler - Mobile | Cheese | | 41 °F |
| Kitchen | Chest cooler - Mobile | Feta | | 38 °F |
| Kitchen | Freezer | Brownies | | 2 °F |

Temperatures in RED identify items in the temperature danger zone. See the report notes for specific details.

FOOD SAFETY INSPECTION REPORT

| | | | | |
|------------------|--------------------------|-------------|--------------------|------------------|
| Roadhouse Grille | <u>Inspection Number</u> | <u>Date</u> | <u>Time In/Out</u> | <u>Inspector</u> |
| 13 Cross Rd | 803D4 | 7/21/21 | 10:40 AM | D.Legere |
| Uxbridge, MA | | | 11:14 AM | |

Inspection Report (Continued)

Repeat Violations Highlighted in Yellow

Notes

Awesome job. Keep up the great work!